

bar lucca

\$45 PER PERSON

Censhohecken Restaurant Week 2021

1ST COURSE

Burrata roasted cherry tomatoes, basil oil, balsamic reduction, ciabatta

Crispy Brussels sweet chili & honey glaze, golden raisins, toasted almonds

Calamari lemon aioli, tomato tahini sauce, fresh thyme

Kale Caesar Salad kale, crostini-crouton, parmesan, balsamic-caesar dressing

Farm House Salad arugula, cucumber, prosciutto, radishes, gorgonzola, tomato, peppers, salt loaf crouton, scallion vinaigrette

2ND COURSE

Pappardelle wild boar ragu, grana padano

Bucatini calabrian chili cream sauce, bacon lardons, parmesan tuille

Shortrib Rigatoni homemade pasta, cherry tomato, scallion, tomato cream sauce, shaved pecorino romano

Scallops pan seared scallops, sweet potato puree, seasonal vegetable, saffron tomato sauce, herb panko

Wood Fired Sirloin rosemary mashed potatoes, seasonal vegetable, peppercorn dijon sauce, fried carrots

Chef's Daily Special see server for selection

3RD COURSE

Seasonal Tart see server for selection

Gelato & Sorbet 2 scoops served with biscotti

Nutella Doughnuts nutella stuffed doughnuts, sugar, fresh fruit

